

RENZO MASI

RENZO MASI 'RUFINA' CHIANTI

CHIANTI • TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Renzo Masi is a family-run company that has been making wine for three generations. The leading philosophy which has distinguished their work from the beginning until now has been the same: producing wines with an excellent quality/price relationship. To obtain this year after year, they have searched for and selected the producers who can guarantee a constant, high quality level, and they have created a long-term relationship of cooperation, including our consultation on how to manage the vineyard, with the aim of reaching the highest quality.

Wine Making

Vinified by using grapes from the best areas of Chianti, the fruits come primarily from the Rufina region. We produce this wine for early drinkability: however, we find our Chianti can be cellared for a few years. It marries with grilled meat, "Ribollita Toscana", young Pecorino cheese very well.

Food Suggestions

Pairs well with beef, veal, and poultry dishes.

TASTING NOTES

This is a superb and affordable Chianti for everyday drinking. The Chianti Rufina is made from a combination of estate fruit and purchased fruit from the Rufina district, one of the best areas of Chianti. It is produced for early drinkability but can also be cellared for a few years. Intense ruby-red color. The wine is extremely aromatic with berry, raspberry and floral aromas. On the palate, it is smooth and balanced with medium body and a silky texture. Paolo is a modern style winemaker, and his wines always have good, dark colors and elegant aromas.

95% Sangiovese & 5% Colorino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

